



Christmas Day Banquet

£160 per person*

12:00 – 12:45

Complimentary glass of prosecco or soft drink on arrival & festive canapés in our heated tepee
(Subject to weather conditions on the day)

12:45 – 13:00

Make your way up to our restaurant to begin your 5 course banquet

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The Barn Sharing Board

Berryfields charcuterie – Berryfields peppered pork terrine – Barn Bakery bread selection –
Barn Kitchen Garden piccalilli – mixed olives & confit garlic – goats cheese mousse

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Soup Course

Berryfields pancetta, white onion & thyme soup – Barn Bakery rosemary & sea salt focaccia roll

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Trio of Roasts

Berryfields Hereford sirloin – roast turkey breast – Berryfields mustard glazed bacon loin
Berryfields pigs in blankets – Yorkshire pudding – duck fat roast potatoes – honey glazed parsnips &
carrots – braised red cabbage – Berryfields pancetta & chestnut sprouts –
Berryfields pork & sage stuffing – rich roast gravy
or

Sun-blushed tomato, mushroom & spinach wellington – garlic & rosemary roast potatoes –
creamed leeks – Yorkshire pudding – honey glazed parsnips & carrots – braised red
cabbage – chestnut sprouts

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Trio of Dessert

Warm stem ginger brioche treacle tart – mascarpone

Christmas pudding – brandy sauce

Mulled wine poached pear – vanilla ice cream

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Evening Snack Box (To take home with you for the evening)

Barn Bakery sausage roll, pork pie & samosas – cheese & crackers –
gingerbread men, sugar cookies & chocolate brownies

17:00 Carriages

(Those booking taxis, please do so well in advance of the day to guarantee!)

*12.5% compulsory service charge will be applied to your final bill
(All tips go directly to your Christmas Day team)

*£50 per person non-refundable deposit to secure booking

*Pre order & dietary requirements to be communicated by 8th December 2023 (vegan options available)